ZOJIRUSHI

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NS-WAC ⓒⒷⒶ

ZOJIRUSHI

MICOM RICE COOKER & WARMER — OPERATING INSTRUCTIONS
微電腦炊飯電子鍋 — 使用說明書
코끼리표 MICOM 전기보온밥솥 — 사용설명서
マイコン炊飯ジャー — 取扱説明書

NS-WAC10 / NS-WAC18

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ZOJIRUSHI CORPORATION

IMPORTANT SAFEGUARDS

BASIC SAFETY PRECAUTIONS SHOULD ALWAYS BE FOLLOWED WHEN USING ELECTRICAL APPLIANCES, INCLUDING THE FOLLOWING:

1. Read all instructions thoroughly.
2. Avoid touching hot surfaces and do not close or clog the steam vent opening under any circumstances. The handles and knobs are provided for your safety and protection.
3. To prevent hazardous operation or electric shock, do not immerse power cord, power plug, or rice cooker (except inner cooking pan) in water or other liquids.
4. Close supervision is recommended when the appliance is used by or near children.
5. Unplug from outlet when not in use and before cleaning. Allow the appliance to cool before adding or removing parts, and before cleaning the appliance. Make sure appliance is OFF when not in use, before putting on or taking off parts, and before cleaning.
6. Do not use or operate the appliance with a damaged cord or plug. If the appliance malfunctions or has been damaged in any manner, unplug the appliance and return it to the nearest authorized service facility or dealer for examination, repair or adjustment.
7. The use of accessories or attachments not recommended by the appliance manufacturer may be hazardous or may cause malfunction.
8. Do not use outdoors.
9. Keep the power cord away from hot surfaces and do not let the cord hang over the edge of tables or counters.
10. Do not place the appliance on or near a heated surface such as a gas or electric stove, or in a heated oven.
11. Always use extreme caution when moving appliances containing hot contents or liquids.
12. Plug the cord into a household electrical outlet. To disconnect, turn the power control to OFF, then remove plug from wall outlet.
13. Do not use the appliance for other than intended or specified purposes.
14. To reduce the risk of electric shock, use only the supplied inner cooking pan.
15. The plug to the appliance should be attached first before plugging the cord into a wall outlet.

SAVE THESE INSTRUCTIONS

THIS APPLIANCE IS FOR HOUSEHOLD USE ONLY.

This appliance is supplied with a short power cord to reduce the risk of becoming entangled in or tripping over. Extension cords may be used if care is exercised in their use. If an extension cord is used, the marked electrical rating of the cord should be at least as great as the electrical rating of the appliance, and a longer cord should be arranged so that it will not drape over the countertop or tabletop where it can be pulled on by children or tripped over unintentionally.

This appliance has a polarized plug (one blade is wider than the other). To reduce the risk of electric shock, this plug was designed to fit into a polarized outlet in only one direction. If the plug does not fit fully into the outlet, do not attempt to force it or modify it in any way. Simply reverse the plug and insert. If it still does not fit, contact a qualified electrician.

IMPORTANTES MESURES DE SÉCURITÉ

LORS DE L'UTILISATION D'APPAREILS ÉLECTRIQUES, SUIVEZ LES PRÉCAUTIONS DE BASE SUIVANTES:

1. Lisez bien toutes les instructions.
2. Ne touchez pas les surfaces qui peuvent être chaudes. Utilisez les poignées ou les boutons. N'obturez en aucun cas l'orifice d'échappement de la vapeur.
3. Pour éviter les chocs électriques, n'immergez jamais le cordon électrique ou la prise, ou encore l'autocuiseur à riz (à l'exception de la marmite située à l'intérieur) dans l'eau ou dans tout autre liquide.
4. Soyez vigilants lorsque les enfants utilisent l'appareil ou se trouvent à proximité.
5. Débranchez l'appareil après usage ou avant de le nettoyer. Laissez l'appareil refroidir avant d'en retirer ou d'y insérer les accessoires et avant de le nettoyer. Assurez-vous que l'appareil est sur OFF lorsque vous ne vous en servez pas, avant d'en retirer ou d'y insérer les accessoires détachables ou encore avant de le nettoyer.
6. N'utilisez pas l'appareil avec une prise ou un cordon électrique endommagé. Ne vous servez pas d'un appareil qui pour une raison ou une autre fonctionne mal. Emportez l'appareil chez le réparateur ou le vendeur le plus proche en vue d'un contrôle ou d'une réparation.
7. L'utilisation d'accessoires non recommandés par le fabricant est susceptible d'entraîner des accidents.
8. N'utilisez pas l'appareil à l'extérieur.
9. Ne laissez pas le cordon électrique pendre par-dessus le bord d'une table ou d'un comptoir et assurez-vous qu'il n'est pas en contact avec une surface chaude.
10. Ne placez pas l'appareil près d'une surface chaude telle qu'un brûleur à gaz allumé, une plaque électrique, un poêle ou encore dans un four en train de chauffer.
11. Soyez très prudent lorsque vous déplacez l'appareil contenant un liquide ou un aliment chaud.
12. Branchez le cordon dans une prise domestique. Avant de débrancher l'appareil, placez-le sur la position ARRET puis retirez la fiche de la prise murale.
13. N'utilisez pas l'appareil pour d'autres fonctions que celles auxquelles il est destiné.
14. Pour minimiser les risques de chocs électriques, n'utilisez que la marmite interne fournie avec l'appareil.
15. Veuillez d'abord relier le cordon d'alimentation à l'appareil avant de brancher la fiche dans une prise murale.

CONSERVEZ CES INSTRUCTIONS

CET APPAREIL EST UNIQUEMENT À USAGE DOMESTIQUE.

L'appareil est équipé d'un cordon court afin de réduire les risques d'enchevêtrement ou de chutes sur le cordon. Des rallonges peuvent être utilisées à condition que toutes les précautions soient prises lors de leur utilisation.

Si vous vous servez d'une rallonge, sa puissance électrique indiquée devra être égale ou supérieure à celle de l'appareil; Le cordon devra être arrangé de manière à ce qu'il ne pende pas depuis le haut d'un comptoir ou d'une table où il serait à portée de main des enfants et où il occasionnerait des accidents dus à une chute ou à un enchevêtrement. L'appareil a une prise polarisée (l'une des lames est plus large que l'autre). Pour réduire les risques de chocs électriques, la prise s'insère dans un seul sens à l'intérieur d'une prise murale polarisée. Si la prise ne s'adapte pas correctement dans la prise murale, retournez-la. Si elle ne s'adapte toujours pas, contactez un électricien spécialisé. Ne cherchez en aucun cas à modifier la prise.

BEFORE USE

IMPORTANT SAFEGUARDS

Be sure to follow the instructions.

● These WARNINGS and CAUTIONS are intended to protect you and others from personal injury and household damage. To ensure safe operation, please follow carefully.

⚠WARNINGS Indicates risk of serious injury. ※1

⚠CAUTIONS Indicates risk of injury or property damage if mishandled. ※2 ※3

※1 Serious injury includes loss of eyesight, burns (high and low temperature), electric shock, bone fractures, toxic reactions as well as other injuries severe enough to require medical care or extended hospitalization.

※2 Injury indicates physical damage, burns or electric shock not severe enough to require medical care or extended hospitalization.

CAUTIONS △ Indicates a warning or caution. A specific caution is indicated inside or near the triangle by sentences or illustrations.

PROHIBITED ⃠ Indicates a prohibited operation. A specific prohibited operation is indicated inside or near the circle by sentences or illustrations.

INSTRUCTIONS ● Indicates a requirement or instruction that must be followed. A specific instruction is indicated inside or near the circle by sentences or illustrations.

※3 Property damage indicates material damage towards a home, furniture, or pets and animals.

⚠WARNINGS

Do not modify the Rice Cooker. Only a repair technician may disassemble or repair this unit.

Attempting to do so may cause fire, electric shock or injury. Make any repair inquiries to Zojirushi Customer Service.

Do not plug or unplug the Power Plug if your hands are wet.

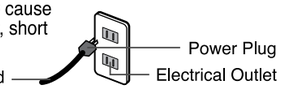
Doing so may cause electric shock or injury.

Do not allow children to use the Rice Cooker unsupervised. Keep it out of the reach of infants.

Children are at risk of burns, electric shock or injury.

Do not use the Rice Cooker if the Power Plug or Power Cord is damaged or if the Power Plug is loosely inserted into the electrical outlet.

Doing so may cause electric shock, short circuit or fire.



Do not open the Outer Lid or move the rice cooker during cooking.

Doing so may cause burns.

Do not use a power source other than 120V AC.

Use of any other power supply voltage may cause fire or electric shock.

Insert the Power Plug completely and securely into the electrical outlet.

A loosely inserted Power Plug may cause electric shock, short circuit, smoke or fire.

Do not immerse the Rice Cooker in water or splash it with water. Do not pour water directly into the Rice Cooker.

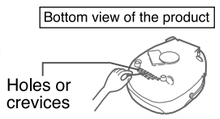
Doing so may cause short circuit or electric shock.

Do not touch the Steam Vent.

Doing so may cause burns or scalding. Take special precautions with children and infants.

Do not put any metal objects such as pins or wires into the holes located at the bottom of the Rice Cooker.

Doing so may cause electric shock or malfunction, resulting in injury.



Do not damage the Power Cord. Do not bend, pull, twist, fold, or attempt to modify the Power Cord. Do not place it on or near high temperature surfaces or appliances, under heavy items or between objects.

A damaged Power Cord can cause fire or electric shock.

Use only an electrical outlet rated at 15 amperes minimum, and do not plug other devices into the same outlet.

Plugging other devices into the same outlet may cause the electrical outlet to overheat, resulting in fire.

If the blades or surface of the Power Plug become soiled, wipe them clean.

A dirty Power Plug may cause fire.

● The illustrations used in this Operating Instructions may vary from the actual product you have purchased.

⚠CAUTIONS

Do not touch hot surfaces during or immediately after use. Be careful of steam when opening the Outer Lid. Be careful not to touch the Inner Cooking Pan when loosening rice.

Touching hot surfaces may cause burns.

Be especially careful with metal parts such as the Inner Lid Set and the Inner Cooking Pan.



Do not use the Rice Cooker where it may come into contact with water or near heat sources.

May cause electric shock, short circuit, and can damage the Rice Cooker.

Do not use the Rice Cooker near walls, furniture or beneath shelving.

Steam or heat may damage, discolor or deform walls, furniture or shelving.

Please allow the Rice Cooker to cool down before cleaning.

The Inner Lid and the Inner Cooking Pan may cause burns when hot.

Always unplug the Rice Cooker by holding the Power Plug, not by pulling the Power Cord.

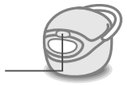
Pulling the Power Cord to unplug the Rice Cooker may cause electric shock, short circuit or fire.

Insert the Plug into the Main Body securely.

Otherwise it may cause electric shock, short circuit, smoke or fire.

Do not touch the Open Button when moving the Rice Cooker.

Doing so may cause the Outer Lid to open, resulting in injury or burns.



Do not use cookware other than the provided Inner Cooking Pan and never place other objects inside it while cooking.

May cause the Inner Cooking Pan to overheat or the Rice Cooker to malfunction.

Do not place or use the Rice Cooker on unstable surfaces or on surfaces that are vulnerable to heat.

Doing so may cause fire.

Do not use other Power Cords than the one provided. Do not use the Power Cord for other appliances.

This may cause malfunction or fire.

Unplug the Power Plug from the outlet when the Rice Cooker is not in use.

Leaving the Power Plug in an outlet may cause the insulation to become damaged, resulting in electric shock, short circuit or fire.

If the Power Cord is damaged, it must be replaced by an appropriate cord or assembly made available by the manufacturer or its service agent.

IMPORTANT

■ **Do not cover the Steam Vent with a cloth or other objects.**

Doing so may cause deformation and/or discoloration.

■ **Do not place any objects inside the Inner Cooking Pan that may cause damage.**

A damaged Inner Cooking Pan may not cook rice properly.

■ **Do not use the Rice Cooker where its steam may come into contact with other electrical appliances.**

The steam may cause fire, malfunction, discoloration or deformation to other electrical appliances.

■ **Do not operate the Rice Cooker if rice or other matter is stuck to the Heating Plate or the outside surface of the Inner Cooking Pan.**

May cause irregular operation or imperfect cooking.

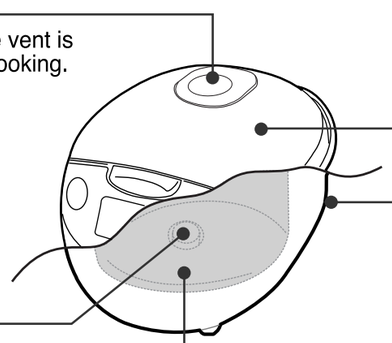
■ **Do not use the Rice Cooker as a steamer or for other purposes than cooking or keeping rice warm.**

The Steam Vent may become clogged.

BEFORE USE

PARTS NAMES AND FUNCTIONS

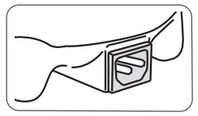
MAIN BODY



Steam Vent Cap
- Steam arising from the vent is very hot while rice is cooking. Please exercise care.

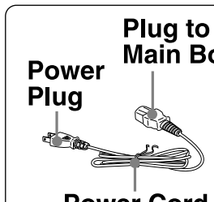
Outer Lid

Plug Receptacles
Appliance Plug inserts here.



Center Sensor

Heating Plate
- Please remove the protective sheet placed between the Heating Plate and the Inner Cooking Pan before initial use.



Outer Lid Gasket

Inner Lid Set Knob
Use this knob for detaching and attaching the Inner Lid Set.
- Be sure to reattach the Inner Lid Set after every cleaning. → pg.22

Inner Lid Set Sensor

Inner Lid Set

Inner Lid Set Mounting Axis

Steam Vent

Inner Cooking Pan

Handle
Use the Handle for carrying.

Open Button
Press the Open Button to open the Outer Lid.

Spatula Holder Attachment
(Located at 2 positions: right & left edge)

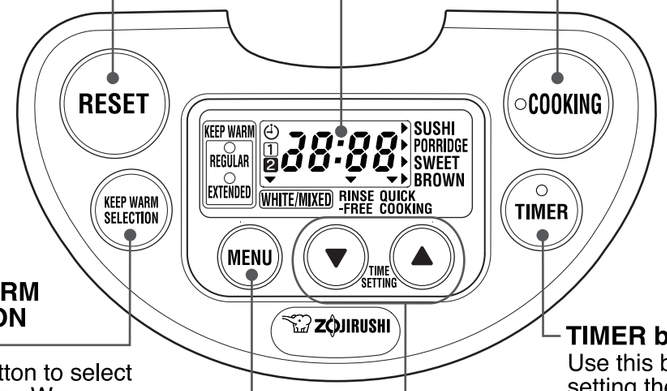
CONTROL PANEL

- Press buttons down firmly.
- The raised dot and dash (● , ▬) in the center of the COOKING and RESET buttons and the Sound Signals are provided for individuals with visual impairment.

Display
The illustration below shows all possible displays and is for reference only. This display will not appear during actual use.

RESET button
Use this button to cancel the selected setting or function in operation.

COOKING button
Use this button to initiate the cooking process.



KEEP WARM SELECTION button
Use this button to select Regular Keep Warm or Extended Keep Warm mode. → pg.16

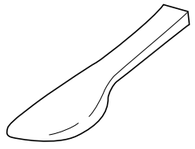
TIMER button
Use this button for setting the Timer function (to program the Rice Cooker to complete cooking by a desired time). → pg.17

MENU button
Use this button for setting the menu you will be using.

TIME SETTING button
Use these buttons for setting the Timer (time of cooking completion) or the clock. → pg.14 & 17

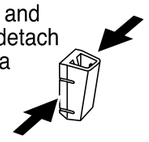
ACCESSORIES

Spatula



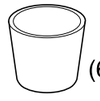
Spatula Holder

Squeeze the center as indicated in the illustration and pull up to detach the Spatula Holder.



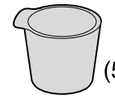
Measuring Cup

For White Rice



(6.1 oz.)

For Rinse-Free Rice (Green Cup)

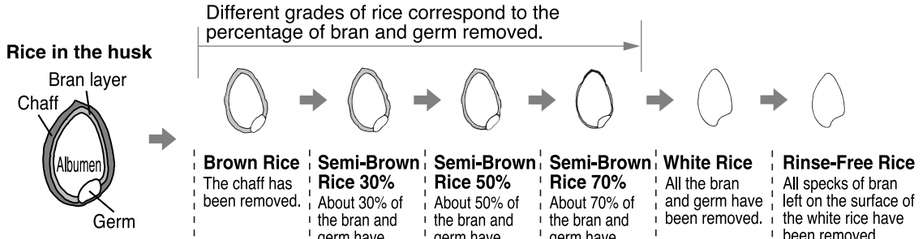


(5.8 oz.)

EXPLANATION OF RICE

TYPES OF RICE

● Names and types of rice varies according to how the grain has been polished and/or processed.



White Rice with Germ
All bran has been removed but the germ of brown rice remains.

● White Rice with Germ is polished using a special technique that cannot be performed by a household rice polisher. May be purchased at a specialty store or grocery.

Germinated Brown Rice
Brown rice that is ready to be germinated by a special process.

● The process gives a softer texture and improved taste. Also contains the nutrient GABA (gamma-aminobutyric acid).

TIPS TO COOKING GREAT-TASTING RICE (PREPARATION & KEEP WARM)

HOW TO COOK GREAT-TASTING RICE

Measure rice accurately

Be sure to use the Measuring Cup provided, as other measuring cups may differ. Level the rice off at the top of the cup to maintain accuracy.

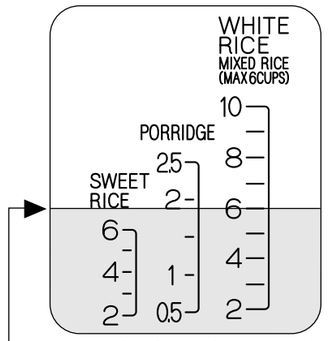
Rinse rice quickly

The first rinse should be done quickly, swishing and stirring the rice by hand with plenty of water. Drain the water immediately afterwards. Then rinse the rice 4-5 times with fresh water to clean out the bran.

Adjust the amount of water accordingly

Type of Rice	Water Adjustment
Softer rice White rice with germ	Normal scale level
New crop	Reduce water slightly from the normal level
Old crop Harder rice	Add a little water to the normal level

e.g.: When Cooking 6 Cups of White Rice or Rinse-Free Rice



Add water to water level 6 for WHITE RICE.

● This illustration shows the Inner Cooking Pan of 1.8L model.

Do not use strong alkaline ionic water

Rice cooked with strong alkaline ionic water may appear yellow or become too glutinous.

Stir and loosen rice immediately after cooking has completed

Excessive moisture is released, resulting in rice that is perfectly cooked with a fluffy texture.

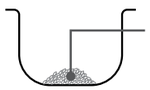
HOW TO USE THE KEEP WARM MODE

When keeping rice in the Inner Cooking Pan for later consumption, use the Keep Warm mode. Otherwise, the rice may develop a foul odor or spoil.

Do not use the Keep Warm mode for the following:

- Adding rice.
- Reheating cold rice.
- Keeping rice warm when it contains additional ingredients and seasonings (mixed rice or sweet rice).
- Keeping food other than rice warm such as croquette or miso soup.
- Keeping rice warm for more than 12 hours.
- Keeping rice warm when the Spatula has been left inside the Rice Cooker.
- Leaving the Rice Cooker unplugged or Keep Warm mode cancelled while still having rice in the Inner Cooking Pan.

When keeping a small amount of rice warm, gather the rice toward the center of the Inner Cooking Pan to prevent drying.

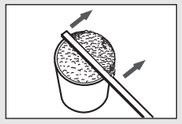


HOW TO COOK RICE

BASIC COOKING STEPS

1 Measure the rice with the provided Measuring Cup.

One leveled cup of rice in the provided Measuring Cup is approx. 6.1oz.



2 Rinse the rice and adjust the amount of water.

Place the Inner Cooking Pan on a flat surface. Add water to the water level according to the menu setting you have chosen (see pg. 13 "TIPS TO COOKING GREAT-TASTING RICE BY MENUS"). For an accurate measurement, level the surface of the rice.

- The rice may be cooked immediately after rinsing, as soaking is not required. Soaking the rice will soften the texture of the rice.



3 Place the Inner Cooking Pan into the Main Body, close the Outer Lid, and plug in the Power Cord.

Always take precautions to wipe the outer surface of the Inner Cooking Pan clean, especially of moisture, before placing it securely into the Main Body. Be sure the Inner Lid Set is attached before closing.

1) Insert the Power Cord into the Main Body securely.
2) Insert the Power Plug into an electrical outlet.

4 Select the desired Menu setting by pressing the MENU button.

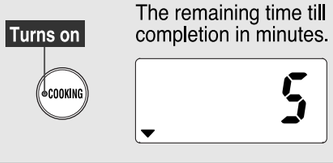
Each press of the button changes the position of the "▼." Press the button to your desired menu setting.

- Press and hold the button to quickly cycle through the selections. (It will stop when it reaches WHITE/MIXED.)
- Stored Menus: WHITE/MIXED, RINSE-FREE and BROWN will remain selected until you change the setting.
- QUICK COOKING setting: Choose this setting when you need to cook white rice in a hurry. Please note that the rice texture may be slightly harder.



5 Press the ○COOKING button.

The COOKING light will turn on and the melody/beep to start cooking will sound. When the Rice Cooker reaches the steaming process, the Display shows the remaining time till completion.



6 When the melody or beep to indicate the cooking completion sounds, stir and loosen the rice immediately to give the rice a deliciously fluffy texture.

The Rice Cooker automatically switches to the Keep Warm mode after cooking has completed and the REGULAR KEEP WARM light turns on. The Display will show the elapsed Keep Warm time in hour(s). Stir the rice and loosen it immediately to release excessive moisture for fluffy rice.



- When keeping rice in the Rice Cooker, be sure to use the Keep Warm mode; otherwise the rice may produce an odor. → Please see pg. 9 "HOW TO USE THE KEEP WARM MODE" or pg. 16 "REGULAR KEEP WARM & EXTENDED KEEP WARM."
- To see the current time display during the Keep Warm mode, press the ▲ or ▼ button. Then press the ▲ or ▼ button to return to the Keep Warm display mode. Please note that this display will not automatically return to the Keep Warm display mode and must be done manually. Displays can only be changed during the Keep Warm mode.
- If you cancel the Keep Warm mode and press the KEEP WARM SELECTION button again, the Display shows 0 hours.
- The sound setting can also be changed (see pg. 15 "SOUND SIGNALS & HOW TO CHANGE THEM" for details).

7 After use, press the RESET button, then unplug the Power Cord.

- Do not hold the Power Plug if your hands are wet. (Doing so may cause short circuit or electric shock.)

Estimated cooking time from start to completion:

	Length of Cooking Time	
	1.0L size	1.8L size
White Rice	approx. 50 minutes—1 hour	
Mixed Rice	approx. 50 minutes—1 hour	
Rinse-Free Rice	approx. 55 minutes—1 hour 5 minutes	
Quick Cooking	approx. 29—40 minutes	approx. 30—45 minutes
Sushi Rice	approx. 50 minutes—1 hour	
Porridge	approx. 55 minutes—1 hour 10 minutes	
Sweet Rice	approx. 50—55 minutes	
Brown Rice	approx. 1 hour 25 minutes—1 hour 50 minutes	
Germinated Brown Rice	approx. 1 hour—1 hour 10 minutes	

・The above table is based on the testing conditions of 120 volts, a room temperature of 68˚F, and water at a starting temperature of 64.4˚F.
・The above lengths of time are counted from Cooking till the Keep Warm process. Actual times may vary depending on the voltage, room temperature, season, and the amount of water used.

Please Follow:

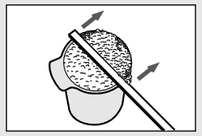
- Do not open the Outer Lid during cooking to prevent imperfect cooking results.
- When cooking more than one pot of rice consecutively, allow the Main Body and the Outer Lid to cool down to body temperature; otherwise it will not cook well.
- To prevent breakdown, do not press the COOKING button when the Inner Cooking Pan is empty.
- Depending on cooking conditions, the bottom portion of the rice may become slightly browned.

HOW TO COOK RICE (cont.)

HOW TO COOK RINSE-FREE RICE

1 Measure the rinse-free rice with the provided green Rinse-Free Measuring Cup.

One leveled cup of rinse-free rice in the provided green Measuring Cup (for rinse-free rice) is approx. 5.8 oz.



2 Add enough water to cover the rice and gently stir 2-3 times to separate the grains, and then adjust the amount of water.

Place the Inner Cooking Pan on a flat surface. Add water to the water level according to the menu setting you have chosen (see pg. 13 "TIPS TO COOKING GREAT-TASTING RICE BY MENUS"). For an accurate measurement, level the surface of the rice.

- Depending on the rice polishing method, starch may be left on the surface of the rice. If the water becomes cloudy, change the water and rinse once or twice to prevent scorching, boiling over or imperfect cooking.
- When cooking rice with seasonings, mix well from the bottom of the Inner Cooking Pan.
- The rice may be cooked immediately after rinsing, as soaking is not required. Soaking the rice will soften the texture of the rice.



3 Select the RINSE-FREE menu by pressing the MENU button.



4 Press the ○COOKING button.

TIPS TO COOKING GREAT-TASTING RICE BY MENUS

When cooking Rinse-Free rice, use the same water level for WHITE RICE. See pg.12 "HOW TO COOK RINSE-FREE RICE."

- Measure the rice accurately with the provided Measuring Cups.
 White, brown and germinated brown rice → Use the Measuring Cup for white rice.
 Rinse-free rice → Use the green Measuring Cup for rinse-free rice.

MIXED RICE:	
Rice:	Limit the amount of rice to be cooked to 1-4 cups for the 1.0L model and 2-6 cups for the 1.8L model; otherwise it may not cook well.
Water Level:	Use the water level for WHITE RICE.
Menu Selection:	Select the WHITE/MIXED menu setting. Select the RINSE-FREE menu setting when using rinse-free rice.
Ingredients:	The recommended amount of ingredients should be about 30-50% of the rice volume (weight). Excessive amount of rice may not cook properly. (1 cup of rice weighs about 5.3oz.) Chop ingredients into small pieces and place on top of the rice (do not mix into the rice).
Remarks:	Seasonings should be mixed with soup stock or water and then added to the rice. After adjusting the amount of water, stir thoroughly. If the seasonings are added directly to the rice or if not mixed properly, scorching or imperfect cooking may occur.

RICE MIXED WITH BARLEY:	
Water Level:	Slightly above the water level for WHITE RICE.
Menu Selection:	Select the WHITE/MIXED menu setting. Select the RINSE-FREE menu setting when using rinse-free rice.
Remarks:	The amount of barley mixed into the rice should be less than 20% of the total volume; otherwise it may not cook properly. e.g.: To cook 1 cup of rice mixed with barley, use 0.8 cup of white rice and 0.2 cup of barley.

WHITE RICE WITH GERM:	
Water Level:	Slightly above the water level for WHITE RICE.
Menu Selection:	Select the WHITE/MIXED menu setting.
Remarks:	Because the germ can easily be washed off, rinse rice gently.

BROWN RICE:	
Water Level:	Use the water level for BROWN RICE.
Menu Selection:	Select the BROWN menu setting.

SUSHI RICE:	
Rice:	Use white rice or rinse-free rice.
Water Level:	Use the water level for SUSHI RICE.
Menu Selection:	Select the SUSHI menu setting when using white rice. Select the RINSE-FREE menu setting when using rinse-free rice.

SWEET RICE:	
Rice:	Wash and place in a bamboo basket for about 30 minutes to drain the water.
Water Level:	Use the water level for SWEET RICE. ● **When cooking only sweet rice…** Use the exact water level scale for SWEET RICE. ● **When cooking sweet rice mixed with white rice…** Use slightly above the water level scale for SWEET RICE.
Menu Selection:	Select the SWEET menu setting. Select the SWEET menu setting even when using rinse-free rice.
Ingredients:	Place ingredients on top of rice after adjusting the water.

● **Mixed glutinous rice cooked with adzuki beans…**
Bring adzuki beans to a boil, separate the beans from the hot water, cool to room temperature before using. Water used to boil the beans should also be used for cooking rice.

PORRIDGE:	
Rice:	Semi-brown rice (30%, 50%, and 70%) or brown rice cannot be used to make porridge.
Water Level:	Use the water level for PORRIDGE.
Menu Selection:	Select the PORRIDGE menu setting. Select the PORRIDGE menu setting even when using rinse-free rice.
Ingredients:	The appropriate amount of ingredients should be about 30-50% of the rice volume (weight). Chop ingredients into small pieces and place on top of rice without mixing them into the rice. Ingredients that do not cook easily should not be used in large amounts. Boil green leaf vegetables separately and add them after the rice porridge has finished cooking.

GERMINATED BROWN RICE:	
Rice:	Limit the amount of rice to be cooked to 1-4 cups for the 1.0L model and 2-8 cups for the 1.8L model. Use germinated brown rice only or mix it with white rice when cooking.
Water Level:	Use the water level for WHITE RICE.
Menu Selection:	Select the WHITE/MIXED menu setting.
Remarks:	Your cooking results may vary and may not always be satisfactory. Certain types of germinated brown rice may cause the Rice Cooker to boil over. Do not use the Timer function when cooking germinated brown rice or soak in water for more than 30 minutes as it will absorb too much water. When cooking germinated brown rice made by a germinated brown rice maker, contact the manufacturer of the maker directly for ideal cooking methods.

HOW TO USE

HOW TO SET THE CLOCK

It is important to set the clock first before cooking rice with the Timer. Although the clock is set before shipment from the factory, certain conditions may cause it to display an inaccurate time. If the clock is inaccurate, set the correct time as shown below.

- The clock cannot be adjusted during Cooking, Regular Keep Warm, Extended Keep Warm and Timer Cooking settings.

e.g.: If the current time is 15:01 but displays 14:58.

1 Set the Inner Cooking Pan and plug in the Power Cord.

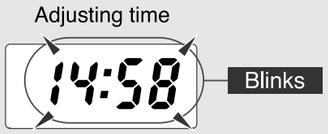
1) Insert the Power Cord into the Main Body securely.
2) Insert the Power Plug into an electrical outlet.

2 Press the ▲ button to initiate the Time Setting and adjust the clock to the current time.

The time display will start to blink.

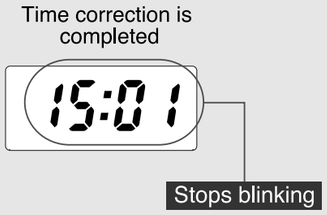
▲ button: Each press advances the time in 1-minute increments.
▼ button: Each press moves the clock in reverse by 1 minute.

- Press and hold either button to quickly adjust in 10-minute increments.



3 The time display will stop blinking after 3 seconds, indicating the Time Setting is completed.

If the time display still does not show the current time, repeat Step 2 to readjust the time.



SOUND SIGNALS & HOW TO CHANGE THEM

This product is equipped with a Sound Signal function, which will inform you when the Rice Cooker begins cooking, when the Timer is set, and when cooking has completed.

You can choose the Sound Signals from the following.

Types of Sound Signals:

Types of Sound Signals and their meanings / Indication	**Melody:** The default setting at the time of purchase.	**Beep:** Choose this setting if you wish to change from a Melody.	**Silent:** Choose this setting if you wish to disable the Sound Signal when cooking has completed.
Cooking has Begun:	"Twinkle, Twinkle, Little Star"	a beep	
Timer is Set:	"Twinkle, Twinkle, Little Star"	a beep	
Cooking has Completed:	"Amaryllis"	beeps 5 times	no sound

HOW TO CHANGE THE SOUND SIGNAL:

1 Set the Inner Cooking Pan and plug in the Power Plug.

1) Insert the Power Cord into the Main Body securely.
2) Insert the Power Plug into an electrical outlet.

2 Hold the TIMER button for more than 3 seconds.

3 The setting is completed when the desired Sound Signal is heard.

- You cannot change the Sound Signal during Cooking or Keep Warm.
- If you find it difficult to change/select the Sound Signal, please start over from Step 1.

WHEN CHANGING THE SOUND SIGNAL:

- Each time the TIMER button is held for more than 3 seconds, the Sound Signal will change.

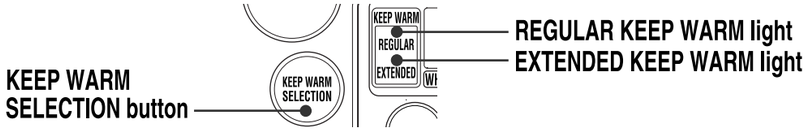
Melody: It will play "Amaryllis" when the sound setting is completed. → **Beep:** It will beep 3 times when the sound setting is completed. → **Silent:** It will beep 1 time when the sound setting is completed. → (back to Melody)

- The selected Sound Signal is stored and will remain even if the Rice Cooker is unplugged.

HOW TO USE

REGULAR KEEP WARM & EXTENDED KEEP WARM

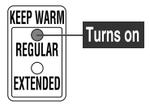
Press the KEEP WARM SELECTION button to choose Regular Keep Warm or Extended Keep Warm.



REGULAR KEEP WARM

When cooking completes, the Rice Cooker automatically switches to Keep Warm and the REGULAR KEEP WARM light turns on.

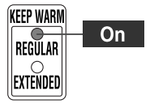
- To start the Keep Warm mode from the reset status, press the KEEP WARM SELECTION button.



EXTENDED KEEP WARM

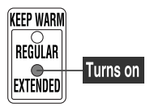
This function can be activated during the Keep Warm process.

Use this function when keeping rice warm for a longer period of time. Drying and yellowing of rice will be reduced by maintaining the temperature slightly lower at 140˚F.



1 Check to make sure the REGULAR KEEP WARM light is on.

2 Press the KEEP WARM SELECTION button once. The EXTENDED KEEP WARM light will turn on.



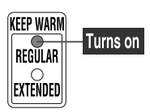
The EXTENDED KEEP WARM mode is not available during the following:

- PORRIDGE, SWEET, and BROWN menu settings.
- If 12 hours of Regular Keep Warm has already elapsed.
- If 4 hours of Extended Keep Warm has already elapsed.
- If the temperature of the Inner Cooking Pan is low.

- After 8 hours of Extended Keep Warm, the Rice Cooker automatically switches to Regular Keep Warm.
- Refrain from frequent opening and closing of the Outer Lid during Extended Keep Warm as a lower temperature of rice may cause odors or spoiling.

How to change from Extended Keep Warm to Regular Keep Warm:

Press the KEEP WARM SELECTION button once.



The setting will return to Regular Keep Warm and the REGULAR KEEP WARM light will turn on.

NOTE:

- To see the current time display during Keep Warm, press the ▲ or ▼ button. Then press the ▲ or ▼ button to return to the Keep Warm display mode. Please note that this display will not automatically return to the Keep Warm display mode and must be done manually. Displays can only be changed during the Keep Warm mode.
- Do not use the Extended Keep Warm mode for Mixed Rice and Germinated Brown Rice.
- Be sure to use the Keep Warm mode when storing cooked rice in the Inner Cooking Pan. → See pg. 9 "HOW TO USE THE KEEP WARM MODE."

USING THE TIMER

- This function sets the Rice Cooker to automatically finish cooking by a specific time. Once set, the timer settings are stored in "Timer 1 ⏲1" and "Timer 2 ⏲2."

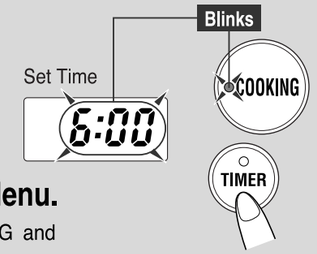
e.g.: When you want your rice to complete cooking at 7:30.

- Be sure to check if the current time is correct before setting the Timer function. → pg.14

1 Press the TIMER button to select "Timer 1."

The Display shows the preset time of 6:00 and the displayed time and the COOKING light will blink.

- Press the button again and "Timer 2" preset at "18:00" will appear.

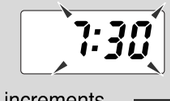


2 Press the MENU button to select the desired Menu.

- The Timer function is not available in the QUICK COOKING and SWEET menu settings.

3 Press the ▲ or ▼ button to set a specific time to finish cooking.

▲ button: Each press advances the time in 10-minute increments.
▼ button: Each press reverses the time in 10-minute increments.

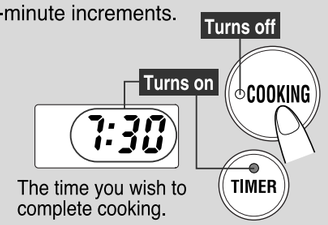


- Press and hold the button to quickly forward the time in 10-minute increments.

4 Press the COOKING button.

The COOKING light will turn off and the set time of 7:30 will be displayed and the TIMER light will turn on with a melody/beep sound.

- **The COOKING button must be pressed to set the TIMER.**



To use the stored Timer settings

- Once the Timer is set, the settings are stored in "Timer 1 ⏲1" or "Timer 2 ⏲2." You do not need to set the time again when using the same settings.

Suggested lengths for the Timer setting:

Menu Selections	Timer Settings	Menu Selections	Timer Settings
White Rice	1 hour—13 hours	Porridge	1 hour 10 minutes—13 hours
Rinse-Free Rice	1 hour—13 hours	Brown Rice	1 hour 50 minutes—13 hours
Sushi Rice	1 hour—13 hours		

NOTE:

- To cancel the Timer setting, press the RESET button.
- To check the current time while in the Timer mode, press the ▲ or ▼ button for the time setting.
- Do not use the Timer function for Mixed Rice. Ingredients may spoil or seasonings may settle to the bottom of the Inner Cooking Pan and your results may not be satisfactory.
- Do not use the Timer when cooking Germinated Brown Rice as it tends to absorb too much water and your results may not be satisfactory.
- The rice may be softer in texture when cooking with the Timer function.
- The remaining time till cooking completion will not be displayed when the Timer is set.
- If the Timer is set for less than the above-suggested settings, a beep will sound and the rice will start cooking immediately.
- Be sure to set the Timer for less than 13 hours (less than 8 hours for rinse-free rice), especially during summer, to prevent the soaked rice from spoiling due to the higher room temperature.

RECIPES

The measurements used in these Recipes:

- 1 Tablespoon = 0.5 oz.
- 1 teaspoon = 0.2 oz.

- Measure the rice with the provided Measuring Cups.
 White, brown and germinated brown rice → Use the Measuring Cup for white rice. (1 Cup = approx. 6.1 oz.)
 Rinse-free rice → Use the Measuring Cup for rinse-free rice. (1 Cup = approx. 5.8 oz.)

MIXED RICE

Menu Selection : Select the WHITE/MIXED menu setting.
Select the RINSE-FREE menu setting when using rinse-free rice.

Ingredients (4～5 servings)

- Rice ····· 3 cups
- Chicken (or dried young sardines) ····· 1.5 oz.
- *Age* (fried tofu) ····· 1/2 slice
- Carrots ····· 1 oz.
- *Konnyaku* ····· 1 oz.
- *Gobo* ····· 1 oz.
- Dried Shiitake mushroom ····· 2-3 slices
- A
 - Light soy sauce ··· 1-1/2 Tbsp.
 - *Mirin* (sweet sake) ··· 1-1/2 Tbsp.
 - Salt ····· 1/2 tsp.
 - *Dashinomoto* ····· 1/2 tsp.
- Soup taken from soaking dried Shiitake ··· To taste
- String beans (boiled) or stone parsley ····· To taste



How to cook

1. Slice chicken into 1/2 inch cubes and *Age* into strips. Place *Age* in a strainer and pour hot water over it; gently squeeze to drain excess oil. Soak chicken and *Age* in soup stock A for 5 minutes (do not discard this soup stock).
2. Slice carrots and *Konnyaku* into small strips, soak in hot water and drain. Shred *Gobo*, soak in water until soft, then drain. Soak the dried Shiitake in water to soften, remove hard tips and then cut into small strips.
3. Add the soup stock from Step 1 to the water used to soak the dried Shiitake, and mix them well.
4. Rinse rice and add the mixture from Step 3. Fill the Inner Cooking Pan with water to water level 3 for WHITE RICE, and mix well from the bottom of the pan.
5. Place the ingredients from Steps 1 and 2 on top of the rice from Step 4 and spread evenly across the top.
6. Press the MENU button, select WHITE/MIXED and press the COOKING button to start cooking.
7. When the Rice Cooker switches to the Keep Warm mode, mix the rice to loosen it.
8. Serve rice in a bowl and sprinkle string beans or stone parsley on top.

HAND-ROLLED SUSHI

Menu Selection : Select the SUSHI menu setting.
Select the RINSE-FREE menu setting when using rinse-free rice.

Ingredients (4～5 servings)

- Rice ····· 3 cups
- Mixed vinegar
 - Vinegar ····· 4 Tbsp.
 - Sugar ····· 1 Tbsp.
 - Salt ····· 1-1/2 tsp.
- Suggested Toppings
 - Sashimi (tuna, squid, prawns, etc.)
 - Pickles (e.g. pickled radish)
 - *Natto* (fermented soy bean) and green onions
 - Avocado and ham
 - Bacon and asparagus
 - Salmon roe, sea eel and rolled egg
 - Carrots, cucumbers and celery
- Seaweed, *wasabi* (horse radish), soy sauce and pickled red ginger ····· To taste



How to cook

1. Rinse rice well and fill the Inner Cooking Pan with water to water level 3 for SUSHI RICE.
2. Press the MENU button, select SUSHI and press the COOKING button to start cooking.
3. When the Rice Cooker switches to the Keep Warm mode, place the rice into a wooden container (wiped with a clean wet cloth). Pour the mixed vinegar over the rice and mix thoroughly while cooling it with a fan.

- Hand-rolled sushi is simple and quick, wrapping your favorite Sashimi, ingredients and sushi rice with *Nori* (seaweed). You can also use a green leaf to wrap your hand-roll sushi.

PAELLA

Menu Selection : Select the WHITE/MIXED menu setting.
Select the RINSE-FREE menu setting when using rinse-free rice.

Ingredients (4～5 servings)

- Rice ····· 3 cups
- Prawns ····· 4～6 pieces
- Hard clams (mull clams, if available) ····· 4～6 pieces
- Squid ····· 5.3 oz.
- Green peppers ····· 3 pieces
- Olive oil ····· 2 Tbsp.
- Salt ····· 1/2 tsp.
- A
 - Soup stock (cube) ····· 1 cube
 - Saffron ····· 1/2 tsp.
 - (Turmeric can be substituted ····· 1/2 tsp.)



How to cook

1. Peel shells off prawns and remove entrails. Remove sand from clams and wash. Cut squid into small pieces. Cut green peppers into small cubes.
2. Stir-fry ingredients from Step 1 with olive oil. Season with salt and cover with lid until clamshells open up. Put the ingredients aside and reserve 2 Tbsp. of the liquid.
3. Finely chop soup stock cubes.
4. Rinse rice and add water to cover the rice. Add "A" to the Inner Cooking Pan and fill with more water to water level 3 for WHITE RICE. Mix well from the bottom of the pan.
5. Press the MENU button, select WHITE/MIXED and press the COOKING button to start cooking.
6. When the rice cooker switches to the Keep Warm mode, open the Outer Lid, add the ingredients from Step 2 along with the broth and mix well with the rice. Serve immediately.

GREEN TEA PORRIDGE

Menu Selection : Select the PORRIDGE menu setting.

Ingredients (3 servings)

- Rice ····· 1 cup
- Green tea bags (Sencha recommended) ····· 2 bags (approx. 0.2 oz.)
- Salt ····· To taste



How to cook

1. Rinse rice and fill the Inner Cooking Pan with water to water level 1 for PORRIDGE. Add the Sencha tea bags.
2. Press the MENU button, select PORRIDGE and press the COOKING button to start cooking.
3. When the Rice Cooker switches to the Keep Warm mode, remove the tea bags and add salt to taste.

- To make this porridge with your favorite tea such as Bancha, place 1/3 Tbsp. of the tea leaves in a tea bag and follow the same directions.

RECIPES (cont.)

SWEET RICE COOKED WITH ADZUKI BEANS

Menu Selection : Select the SWEET menu setting.

Ingredients (4～5 servings)

Sweet rice	3 cups
Adzuki beans	1.8 oz.
Salt with parched sesame	To taste

How to cook

1 Rinse rice and drain in a strainer for more than 30 minutes.
2 Rinse the adzuki beans, put into a saucepan with 2 cups of water and boil for 2 minutes. Then add 3 cups of water and boil for 20 minutes until the beans become soft enough to break by pressing with your fingertip. Drain the beans but keep the soup stock.
3 Put the rice from Step 1 into the Inner Cooking Pan, add the soup stock from Step 2, and pour water to water level 3 for SWEET RICE. Mix the ingredients well, stirring from the bottom of the pan, place the adzuki beans from Step 2 on top and level the surface.
4 Press the MENU button and select the SWEET menu setting. Then press the COOKING button.
5 When the Rice Cooker switches to the Keep Warm mode, loosen the rice. Serve in a bowl and sprinkle the salt with parched sesame on top.



When adding regular white rice, add water to slightly above the water level for SWEET RICE.

MIXED BROWN RICE

Menu Selection : Select the BROWN menu setting.

Ingredients (4～5 servings)

Brown rice		3 cups
Chicken breast		2.8 oz.
Age (fried tofu)		1 piece
Carrots, *Konnyaku* and *Gobo*		1 oz. each
A	Light soy sauce	3 Tbsp.
	Mirin (sweet sake)	1/2 Tbsp.

How to cook

1 Cut chicken into 0.5 inch cubes and *Age* into small strips.
2 Cut carrots and *Konnyaku* into strips, pour hot water over *Konnyaku* and drain. Shred *Gobo*, soak in water until soft, then drain.
3 Rinse rice and put A together in the Inner Cooking Pan, add water to water level 3 for BROWN RICE and mix well, stirring from the bottom of the pan.
4 Place ingredients of Steps 1 and 2 on top of rice from Step 3.
5 Press the MENU button and choose the BROWN menu setting, then press the COOKING button.
6 When the Rice Cooker switches to the Keep Warm mode, loosen the rice.



- Rinse brown rice lightly to remove husks.
- When cooking rice with ingredients, limit the amount of rice to be cooked to 1-4 cups for the 1.0L model and 2-6 cups for 1.8L model.

CLEANING AND MAINTENANCE

Any other servicing should be performed by an authorized service representative.

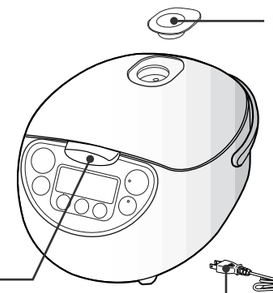
- Be sure to unplug the Power Cord and allow the Main Body and the Inner Cooking Pan to cool down.
- Do not use a thinner, benzene, abrasive cleaners and brushes (nylon/metal), bleach or anything that may damage the surface of the Rice Cooker.

HOW TO CLEAN THE EXTERIOR

Soak a cloth in mild detergent, wring out all excess moisture, and wipe clean. Use a dry soft cloth to wipe the control button area.

- If using a cloth that is chemically treated, use sparingly to avoid transferring the chemical smell and do not scrub the Rice Cooker forcefully.

Steam Vent Cap
Soak in cold or warm water, wash with a sponge and wipe off excess moisture.



Open Button
If the Open Button becomes clogged with rice or other matter, remove with a toothpick or chopstick.

- Otherwise the Outer Lid may not open.

Plug to the Main Body

Power Cord

Power Plug
Wipe the Power Cord with a dry cloth.

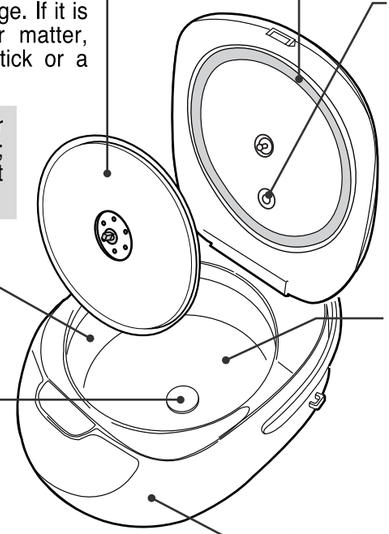
HOW TO CLEAN THE INTERIOR

Inner Lid Set
Soak the Inner Lid in warm or cold water and wash with a sponge. If it is clogged with rice or other matter, remove using a bamboo stick or a chopstick.

- Be sure to clean the Inner Lid Set after every use; otherwise, the lid may rust or become discolored.

Outer Lid Gasket

Outer Lid and Steam Vent
Hold the Outer Lid securely and wipe with a well-wrung cloth.
Remove any rice or residue on the inside of the Outer Lid.



Inside of the Main Body (interior)
Wipe it with a well-wrung cloth.

Heating Plate
Wipe with a well-wrung cloth. If rice or any objects become stuck to the Heating Plate, lightly polish them off with a sand paper of about No.320 after dipping in water.

Center Sensor
Wipe with a well-wrung cloth. If it becomes clogged with rice or other matter, remove with a bamboo stick or chopstick.

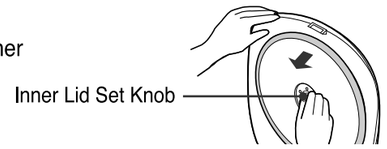
Main Body

CLEANING AND MAINTENANCE / REPLACEMENT PARTS

HOW TO DETACH AND ATTACH THE INNER LID SET

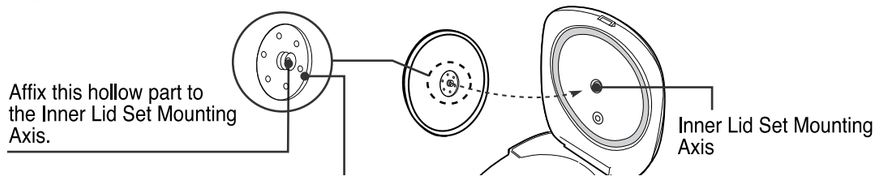
How to detach the Inner Lid Set:

Hold the Outer Lid with one hand and pull the Inner Lid Set Knob toward you with the other hand.



How to attach the Inner Lid Set:

Affix the hollow part of Inner Lid Set (opposite side of the Inner Lid Set Knob) to the Inner Lid Set Mounting Axis to attach the Inner Lid Set.

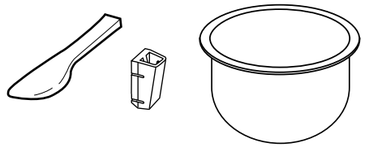


HOW TO CLEAN THE INNER COOKING PAN, SPATULA, SPATULA HOLDER AND STEAM VENT CAP

Wash with a soft sponge. To wash thoroughly, use a mild kitchen detergent.

NOTE: The nonstick coating can peel off if damaged. Please take special care to prevent damaging it and follow these precautions:

- ■Do not place spoons or bowls inside the Inner Cooking Pan when washing dishes.
- ■Do not use an abrasive cleaner or brush when cleaning it.
- ■Do not pour vinegar in the Inner Cooking Pan.
- ■Clean the Inner Cooking Pan immediately after using any seasonings.



REMARKS:

The nonstick coating may wear out with use.

The nonstick coating may eventually discolor or peel off. This will not affect its performance or sanitary properties, and is harmless to your health. If concerned with the peeling of the nonstick coating, please replace the Inner Cooking Pan by purchasing a new one.

REPLACEMENT PARTS

- Please replace damaged parts for optimum performance.
- When replacing parts, please check the model number and the parts name beforehand, then contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.

Parts Names	Parts Number
Inner Lid Set (1.0L size)	C104
Inner Lid Set (1.8L size)	C105
Inner Cooking Pan (1.0L size)	B257
Inner Cooking Pan (1.8L size)	B258
Spatula	SHAKN
Spatula Holder	61−6864
White Rice Measuring Cup	61−5784
Rinse-Free Measuring Cup (Green Cup)	61−7824

BEFORE CALLING FOR SERVICE

TROUBLESHOOTING GUIDE

• Please check the following points before calling for service.

Problems		● Cause (Points to check)
COOKING RICE	**Rice cooks too hard or too soft:**	●If the Rice Cooker is positioned on an uneven or tilted surface, the texture of the cooked rice may be too hard or too soft as the amount of water becomes inconsistent. ●The texture of rice varies depending on the brand of the rice, where it was harvested, and how long it was stored (new crop or old crop). ●The texture of rice varies depending on the room and water temperatures. ●Using the Timer may result in softer rice. ●Using the QUICK COOKING menu setting may result in harder rice. ●Make sure the Inner Cooking Pan has not deformed.
	Rice is scorched:	●Foreign matter such as rice may be stuck to the outside of the Inner Cooking Pan, on the Heating Plate or the Center Sensor. ●Rice may not have been rinsed sufficiently, allowing too much bran to be left on the rice grain. ●Make sure the Inner Cooking Pan has not deformed.
	Boils over while cooking:	●Has another menu setting other than PORRIDGE been selected when cooking porridge? ●Make sure the Steam Vent Cap is attached. ●Rice may not have been rinsed sufficiently, allowing too much bran to be left on the rice grain. ●Make sure the Inner Cooking Pan has not deformed.
	Unable to start cooking or the buttons do not respond:	●Make sure the Power Plug is plugged in securely. ●Does the Display show "E01" or "E02"? → See pg. 24. ●Is the REGULAR KEEP WARM or EXTENDED KEEP WARM light on? → Press the RESET button and press the COOKING button.
	A clicking noise is heard during Cooking or Keep Warm:	●The microprocessor (MICOM) makes a sound while adjusting the heat power of the Rice Cooker. This does not indicate a problem.
	Steam comes out from the gap between the Outer Lid and the Main Body:	●Please check if the Outer Lid has deformed or the Outer Lid Gasket is damaged.
KEEP WARM	**During Keep Warm, rice has an odor, becomes yellow, or there is excessive condensation:**	●Was the Regular Keep Warm mode used for more than 12 hours? ●Was the rice kept warm with the spatula left in the pan? ●Was cold rice reheated? ●Did you loosen the rice after cooking was completed? → Loosen the rice immediately after cooking is completed. ●Rice may not have been rinsed sufficiently and too much bran may be left. ●The type of rice and water used may make the rice appear yellow. ●Some odor may remain after cooking Mixed Rice. → Clean the Inner Cooking Pan thoroughly. ●The Keep Warm mode may not have been used for keeping rice warm. Leaving rice in the Inner Cooking Pan without using the Keep Warm mode may cause unwanted odor. → See "HOW TO USE THE KEEP WARM MODE" on pg. 9.
	Extended Keep Warm is not accepted:	●Did you select a menu setting for which the Extended Keep Warm mode is not available? → See pg.16 "REGULAR KEEP WARM & EXTENDED KEEP WARM." ●Was the Regular Keep Warm mode used for more than 12 hours? → If the Keep Warm mode is used for more than 12 hours, the Extended Keep Warm mode will not be accepted. ●Is the rice in the Inner Cooking Pan cold? → If the temperature of the Inner Cooking Pan is low, the Extended Keep Warm mode will not be accepted.
	The Display does not show the elapsed Keep Warm time:	●Does the Display show the current time? → Press the buttons for Time Setting to change the display. See pg.16 "NOTE."

BEFORE CALLING FOR SERVICE

TROUBLESHOOTING GUIDE (cont.)

Problems		● Cause (Points to check)
TIMER COOKING	**The Rice Cooker starts cooking immediately after the Timer is set:**	●Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again. ●If the Timer is set at a shorter time than suggested, it will begin cooking immediately.
	The rice is not ready at the set time:	●Is the current time set correctly? → The clock is displayed in 24 hours (military time). Please check and set it again.
	The Timer cannot be set:	●Did you press the COOKING button after setting the time? → You need to press the COOKING button to complete setting the Timer. ●Is "7:00" blinking on the Display? → Unless the current time is set, the Timer function will not be accepted. See pg. 14 "HOW TO SET THE CLOCK."
OTHER	**When power failure occurs:**	●If too many appliances are used simultaneously, overload may occur and the breaker will cut off the electricity. → If another appliance is plugged in the same outlet as the Rice Cooker, unplug it before resetting the breaker. If the electric supply recovers within 10 minutes, the Rice Cooker will resume cooking automatically.

ERROR DISPLAYS AND THEIR MEANINGS

Panel Display		● Cause (Points to check)
Error Display	E01 E02	●Indicates malfunction. → Please contact the store where you purchased the Rice Cooker or Zojirushi Customer Service.
	H01 H02	●The temperature of the Lid Sensor or the Center Sensor is too high. → Press the RESET button and open the Outer Lid for about 15 minutes and allow the interior to cool down. (Be careful not to burn yourself.)
	Blank Display: 7:00 **is blinking:**	●The stored Lithium Battery is out. If the Power Cord is unplugged, the Display and the stored memories (current time, menu and Keep Warm setting) will be erased. If the clock is set to the correct time, the Rice Cooker will function normally. To change the Lithium Battery, please contact Zojirushi Customer Service for a replacement (with additional charge).
	Odd Display:	●Unplug the Power Cord and plug it in again. → The Display will show a blinking 7:00. Please reset the time following the instructions on pg.14.

SPECIFICATIONS

Model No.		NS-WAC10	NS-WAC18
Cooking Capacity [cups]	White Rice	0.18～1.0L [1～5.5]	0.36～1.8L [2～10]
	Mixed Rice	0.18～0.72L [1～4]	0.36～1.08L [2～6]
	Rinse-Free Rice	0.17～0.94L [1～5.5]	0.34～1.71L [2～10]
	Quick Cooking	0.18～1.0L [1～5.5]	0.36～1.8L [2～10]
	Sushi Rice	0.18～1.0L [1～5.5]	0.36～1.8L [2～10]
	Porridge	0.09～0.27L [0.5～1.5]	0.09～0.45L [0.5～2.5]
	Sweet Rice	0.18～0.72L [1～4]	0.36～1.08L [2～6]
	Brown Rice	0.18～0.72L [1～4]	0.36～1.44L [2～8]
	Germinated Brown Rice	0.18～0.72L [1～4]	0.36～1.44L [2～8]
Rating		AC 120V 610W 60Hz	AC 120V 820W 60Hz
Average Power Consumption during Keep Warm		29.5W	37.8W
Rice Cooking System		Direct Heating	
Length of the Power Cord		3.6 feet (1.1m)	
External Dimensions (approx. inches)		9-7/8(W)x13-3/16(D)x8-1/2(H)	11(W)x14-3/8(D)x9-7/8(H)
Weight		approx. 6.4lbs (2.9kg)	approx. 8.4lbs (3.8kg)

- The average power consumption during Keep Warm is calculated with the Rice Cooker at maximum capacity and at a room temperature of 68°F.
- This product may not operate properly in certain environments or places with high altitudes or extreme weather conditions. Please avoid using this product in such areas.